



Hash Browns in Cream

1 20 or 24-ounce package frozen hash browns

3 cups milk

$\frac{3}{4}$ stick oleo

$\frac{1}{2}$ cups grated Parmesan cheese

Salt and pepper to taste

1 teaspoon paprika

- Heat milk and oleo in large pan, do not boil. Bring milk up to steam.
- Place frozen potatoes into milk; use fork to break apart. Add salt and pepper to taste. Pour mixture into buttered pan; sprinkle Parmesan cheese over top.

Powder with paprika.

- Bake 1 hour at 350.

Potato Puff

6 eggs, separated

1-1/2 cups water

$\frac{1}{4}$ teaspoon garlic salt

1-1/2 cup Hungry Jack mashed potato flakes

1 small curd cottage cheese

$\frac{1}{2}$ cup sour cream

$\frac{1}{4}$ cup minced green onion

1 tablespoon minced parsley

- Heat oven to 350 degrees. Lightly grease a 2-quart casserole or 8 6-ounce custard cups.
 - In small bowl, beat egg whites until stiff peaks form; set aside.
 - In medium sauce pan, heat water and garlic salt to a rolling boil. Remove from heat; stir in potato flakes. Add cottage cheese, sour cream, onion, parsley and egg yolks. Mix well.
 - Carefully fold in beaten egg whites. Gently spoon into prepared baking dish.
 - Bake at 350 degrees 1 hour or until golden brown and puffed.

